



# JIMMY SEKASI BUSINESS INSTITUTE





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## Welcome Remarks From The Director

I am delighted to introduce the Jimmy Sekasi Business Institute prospectus. These pages set out the innovative vision, essential mission and core values of our cosmopolitan JSBI, a unique and exciting tertiary institution, that promises to provide greater higher education opportunities to aspiring students in the East African region.

This is a dynamic, forward thinking institution, which aims to open up learning to all who have the ability and the ambition to study and also very centered to providing programs that aim at skilling our learners. JSBI has developed from a family of higher education institutions, which draw on a rich heritage of academic traditions and represent an academic community of scholars, researchers and administrators, with an unparalleled accumulated experience in the delivery of quality higher education. This heritage opens up opportunities to gain academic qualifications through a rich and flexible array of modes of study, with us or with one of our partner universities.

This prospectus is a dynamic document that will be frequently updated, to accommodate the developments and innovations, which are the hallmarks of our unique vision.

I wish to thank all those who continue to support and inspire our endeavors, and those who advocate for the vision and mission of JSBI to be achieved. I also thank those who decide to join the Institute to study a particular course, and enrich with their presence our growing academic community.

Kyewalabye Male David  
BA (Hons), MA, Rt.  
Director, Gombe Education Service



## About Jimmy Sekasi Business Institute

Jimmy Sekasi Business Institute (JSBI) formally Jimmy Sekasi Institute of Catering was established in 1989 by the late Jimmy Hannington Sekasi, who was murdered by the LRA rebels with 9 of his students on a study tour to Murchison falls Northern Uganda in March 2001.

Our Campus is located in Kabalagala- Muzana zone, on plot no.244. JSBI is dully registered by the Ministry of Education and Sports and also licensed by National Council for Higher Education (NCHE)

We are a private limited liability company now owned and run by Gombe Education Service (GES).

The management structure is headed by the Governing Council. The Governing Council is charged with setting up policies and growth strategies and maintaining JSBI'S core values.

We develop and implement customer experience research and tailor made skills training programs that are all aimed at developing students, participants, clients and staff of JSBI. JSBI is in the ambition to be a welcome institute that creates true value for its total network of stakeholders: students, employees, clients and partners.

## Why students choose to study with JSBI

- Students choose to study with JSBI for a variety of reasons such as:
- The 60/40 practical-theory experience. We have got some of our courses that are 100% practical based which gives room for skill development from the onset
- The option to study without neglecting professional or family commitments
- The option to study at the time and place that is most convenient for each student
- The option to choose one of two flexible delivery models, (exclusively online delivery, or blended learning, which is a combination of online and classroom teaching)
- The high quality of teaching, with regular, one-to-one contact with tutors and the social interaction with fellow students
- The accredited, nationally recognized programs awarded.
- The reliable and helpful student support services. Each student is assigned to a small peer group on their pathway, to assure personal attention from the tutor overseeing their progress in each individual module of study.

### A class above

- We serve customers and clients on a wide range of services, regardless of the industry or sector. Our capabilities have been developed through years of experience and our services are focused on the issues most important to our customers and clients.



### STRATEGIC DIRECTION

We are committed to contributing to development and sustainability of our students & clients in E.A



### VISION

To be the most preferred and dynamic center for acquiring skills for the future.



### OUR CORE VALUES

God fearing Respect  
Teamwork  
Integrity  
Time management  
Excellence



## Legitimacy

### **Accreditation**

All our generic programs are accredited by the National Council for Higher Education and vocational programs by the Directorate of Industrial Training which is affirmation that Jsbi provides a quality of education that the general public has the right to expect and that the educational community recognizes.

### **Academic Quality**

JSBI is committed to maintaining high academic standards, enhancing the quality of teaching and learning offered, and providing a high quality learning experience for its students.

The professionalism and creativity of our departments, individually and collectively, make a vital contribution to the enhancement of the learning experience, from the individual attention given to each student, to the development of new disciplines, and engagement with the teaching process.

### **Partnerships - Nationally Recognized Qualifications**

The partnerships between Jsbi and renown development partners in Uganda, unite the resources and capabilities of different organizations to provide innovative learning solutions and cutting-edge study programs, delivered through flexible modes, blended learning, (which is a combination of online delivery and face to face classroom teaching), to satisfy the needs of a growing number of students. We have passion for people, culture and we love creating initiatives. Our goal is to facilitate Ugandans and Uganda organizations to become more competitive to a wider market. We do this by educating, training, advising and helping our students, staff and partners design and deliver an experience that is more centered on the customer and therefore competitive.



## Product and Business Development

We develop and implement customer experience research and tailor made skills training programs that are all aimed at developing students, participants, clients and staff of JSBI. JSBI is in the ambition to be a welcome institute that creates true value for its total network of stakeholders: students, employees, clients and partners.

We believe that organizations that are masters in business are customer or client focused and have sustainable success, because of their welcome and servant culture.

We have passion for people, culture and we love creating initiatives. Our goal is to facilitate Ugandans and Uganda organizations to become more competitive to a wider market. We do this by educating, training, advising and helping our students, staff and partners design and deliver an experience that is more centered on the customer and therefore competitive.



## JSBI Specialities

Our specialty lies in providing training in professional Hotel, Catering and Tourism, Business Studies, Information Computer Technology (ICT), Fashion and Design, Hair dressing and Beauty therapy.





Formal And Non-Formal Courses

## Department of Culinary Arts

Diploma in Culinary Arts (DCA)

### Background

Jimmy Sekasi Business Institute (JSBI) is not only cognizant of the need for manpower training and development in skills fields but also of the high demand for training by the school leavers, underemployed persons and persons in employment. There is particularly the recognized gap in the culinary arts that needs to be filled through organized training. It is for these reasons that the Institute has developed and structured the course in Diploma in Culinary Arts (DCA).

### Rationale

Uganda's hotel industry is tailored to the tourism industry which is one of the world's largest industries with an enormous potential for expansion. The Hospitality industry in Uganda is continually growing especially as more private entrepreneurs venture into the Hospitality and Tourism sectors. With the added number of upcoming Hospitality and Tourism establishments, new jobs will therefore be created. There will therefore be need for cooks and chefs with appropriate knowledge attitudes and practical experiences.

JSBI has endeavored to meet this challenge by developing a Diploma syllabus in Culinary Arts (DCA) to focus on existing practical and technological trends in Hospitality and Tourism in order to produce skilled manpower to meet the national and international requirements and standards.

This course is indented to attract learners with an interest in the catering profession and wish to increase their knowledge and skills in Culinary Arts. This course offers ample scope to school leavers, workers in Hospitality and Tourism establishments or those who wish to upgrade their skills and training by obtaining a diploma.

### Career/ Job Profile

Upon completion, the successful candidates will have the necessary confidence, competences and experience to handle and adapt to the professional demands or positions of responsibility in commercial kitchens as Chefs. Furthermore, this programme will produce learners who will be able to create self-employment by use of the practical and management skills acquired.

## General Objective

The overall objective of the Programme is to equip the learners with knowledge, skills and attitudes that will enable them to become productive citizens, discover and develop their skills in food preparation in commercial kitchens.

## Specific Objective

The learners will have a deeper understanding and appreciation of hotel and institutional catering to be able to:

- Demonstrate practical competences in the core technical skills of food preparation. Service,
- Apply appropriate knowledge and skills in management, store keeping, entrepreneurship and marketing in the execution of their duties and marketing in the execution of their duties.
- Apply basic computer applications to the Food Preparation.
- Apply the knowledge and skills acquired to establish entrepreneurial projects.



### Duration of the Programme

The programme shall last for four semesters or the equivalent of two academic years. A semester shall be seventeen (17) weeks with fifteen (15) weeks being for teaching and two (2) weeks for examination. A period of twelve (12) weeks after the last semester shall be for industrial training.



### Entry Requirements

Admission to the programme is in accordance with the National Council for Higher Education regulations. A candidate is eligible for admission to the programme on meeting any of the following minimum requirements: -

#### Direct Entry

Uganda Certificate of Education (UCE) with at least 5 passes; and Uganda Advanced certificate of Education (UACE) with 1 principal pass and 2 subsidiary passes obtained at the same sitting or its equivalent.

#### Certificate Entry

UBTEB Credit certificate in a catering related field from a recognized Training Institution of higher learning.



### Assessment and Grading

Every semester, each learner shall be assessed through: Progressive Assessment (coursework and written tests), Written Examinations. Progressive assessment is done by JSBI while the final assessment is done by Uganda Business and Technical Examinations Board (UBTEB)

### Award

A learner after successful completion of the programme shall be awarded a Diploma in Culinary Arts (DCA) by UBTEB.



### Progression

DCA is a progressive course. A learner after successful completion of the programme and wishes to upgrade can apply to any University in the world.



2

## Diploma in Hotel and Restaurant Management

Duration: 2 Years



### Course Overview

Hotel and Restaurant Management is a two-year diploma program offered at JSBI. A student will build core management skills they will use in any industry, but the focus will be on hotel and restaurant operation from the ground up. The student will acquire training in;

- Accounting, human resources, sales & marketing
- Catering and convention management
- Cooking and food preparation
- Food and beverage service
- Hotel front office and housekeeping



### Duration of the Programme

The programme shall last for four semesters or the equivalent of two academic years.

**Industrial training:**  
12 weeks



### Entry Requirements

Senior six (UACE) or its equivalence.



### Career Options

- Hotel General Manager
- Sales Manager
- Restaurant Manager
- Procurement Manger



## Department of Computer Science

1

### Diploma in Cyber Security

Duration: 2 Years



#### Course Overview

Definition: Cyber security can be defined as technology and best practices of protecting critical systems and sensitive information from an ever-growing volume of continually evolving threats.

The threats countered by cyber-security are three-fold:

1. Cybercrime includes single actors or groups targeting systems for financial gain or to cause disruption.
2. Cyber-attack often involves politically motivated information gathering.
3. Cyber terrorisms intended to undermine electronic systems to cause panic or fear

The program provides an in-depth understanding of computer security, information technology, cyber laws and unauthorized threats.

The student is provided with opportunity to up skill and enhance skills for the work environment. The Diploma in Cyber security looks at the four main areas of security: Web dynamics, Systems administration, Communication and Software management and control: Secure Web; Secure Systems; Secure Communications, Secure Software.

The program is 6:4 dissemination. We emphasize field training of the student by attaching them to an array of our partners in telecom industry, private security companies and internship with the Directorate of criminal intelligence of

Uganda  
Police Force.

Acquire Skills for the Future

## Expectations about after the program

At the end of the Program, the student is expected to have acquainted skills in:

- Ability to detect intrusion
- Malware Analysis Skills
- Programming Skills
- Cloud Security
- Risk Analysis
- Mitigation Skills
- Ability to think like a Hacker
- Security Analysis Skills.



## Career Options

- Information specialist.
- Digital forensic examiner
- IT auditor
- Security engineer
- Security architect
- Cyber security manager.

2

## Diploma in Information Technology (DIT)

Duration: 2 Years



### Course Overview

This is a two years' program designed to equip students with integrated practical and managerial expertise in computer. The main focus of DIT program is to enable student understand the different types of technologies available in the IT market today, and creative integration of this technology to form customized solutions to empower businesses and organizations.



## Career Options

### • IT Security Professional as a Career in Information Technology

IT Security is also referred to as cyber security focuses on protecting computers, networks, programs and data from unauthorized access or damage. Cyber security is the one helping everyone in securely storing a huge amount of data and information on their computer systems like the government, military, finance companies, hospitals and many private businesses within cyber security is the IT security professional responsible for protecting the networks, infrastructure and systems for a business or organization.

### • Network Support Engineer as a Career in Information Technology

A network support engineer job role includes the maintenance of an existing network, either being a part of technical support staff or internal IT support team of third-party provider providing network technology. Right from testing and troubleshooting problems, a job of network support engineer may extend to regular maintenance.

### • Application Developer as a Career in Information Technology

Application developer is also known as a software developer or software architect who creates programs, applications, and software's for computers and tests them. Depending on various aspects, application developers might also work with data specialists, graphic artists, and software experts to create applications.

- **Database Designer as a Career in Information Technology**

Defining the detailed database design, including tables, indexes, views, constraints, triggers, stored procedures is the responsibility of the database designers. They are the one taking care of other database-specific constructs needed to store, retrieve, and delete determined information.

- **E-commerce Specialist as a Career in Information Technology**

E-commerce specialists are the one responsible for understanding customers' requirements in the first place. Once through with the knowledge of the requirement now they need to plan the implement the appropriate solutions with the help of the web or offline professionals with embedded systems management, merchants, payment gateways, and third parties. Job opportunities in this field are moderate as compared to the other careers in the same profession.

- **Software Engineer as a Career in Information Technology**

A software engineer is a person who applies the principles of software engineering in designing, developing, maintaining, testing and evaluating software's of computers. They develop solutions to various software by studying information, consulting with users, and studying flow, data usage, and work processes of the systems. This job is one the most sought-after jobs in the market due to the high pay and is continuously in huge demand. In order to become a good software engineer one should be good at coding and implementing algorithms.



### **Duration of the Programme**

The programme shall last for four semesters or the equivalent of two academic years.



### **Entry Requirements**

Senior six (UACE) or its equivalent.



## Department of Business Studies

1

### Diploma in Business Administration

**Duration: 2 years**



#### Course Overview

The Diploma of Business Administration (abbreviated as DBA). One of the areas of specialization under this programme is Banking, Insurance and Finance. It is designed to prepare students for practical work in the Business Administration environment. It provides students with the ability to identify and analyze business problems. The programme is also designed for those who wish to progress into undergraduate programs in any field of study.

#### Program Objectives

The Banking, Insurance and Finance specialization aims at equipping graduates with managerial and financial management skills needed in the competitive running of various institutions in the financial and insurance sectors of an economy. The following are the objectives of the programme:

1. To prepare future Financial Institutions and Insurance Managers capable of developing organizational market share and quality service delivery
2. To equip the students with the skills needed to design and implement financial strategies.
3. To produce graduates capable of gathering, accumulating, analyzing, and evaluating information about customers and customer orientation strategies.
4. To produce graduates who have the knowledge and ability to identify, diagnose and manage risks.



## Career Options

- Construction manager
- Farm manager
- Hotel manager
- Real estate Manager
- Restaurant manager
- Sports facilities manager
- Events Manager
- Warehouse House Manager



## Entry Requirements

These are based on the University admission requirements which are in turn within the national standard set by the National Council for Higher Education in Uganda.

For admission to DBA programme, the applicant should meet one of two avenues that have been approved by the University's senate.

### (a) Direct Entry Scheme

A successful candidate should have:

- i) Uganda Certificate of Education (UCE) with a minimum of 5 passes; 3
- ii) (At least 1 principal pass and 2 subsidiaries at Uganda Advanced Certificate of Education (UACE) obtained at the same sitting or its equivalent.

### (b) Certificate holders

Certificate from a recognized institution at credit/distinction level in the relevant field plus Uganda Certificate of Education (UCE) with a minimum of 5 passes at the same sitting or its equivalent.

2

## Diploma in Accounting and Finance

**Duration: 2 Years**



### Course Overview

Diploma in Accounting and Finance is a 2-year program that involves the study of everything related to financial systems and accounting processes.

The program is not only imparting in-depth theoretical knowledge of financial accounting but also aims to build practical accounting-related skills.

The training in computer-related software such as Tally and QuickBooks included as part of the course enables students to apply learned accounting concepts and principles through computers in a practical setting.

The course comprises the study of basic concepts of business principles of accounting, modern practices and processes, financial statements, cash flows, capital structure, mercantile and corporate law and interpreting them in real-life business situations. Individuals develop an understanding of taxation, business ethics and applied research as well. Furthermore, a Diploma in Accounting and Finance equips students with the necessary concepts and techniques, builds competence in managerial aspects and develops the expertise to handle constant challenges in the financial sector.

The course focuses on strengthening analytical and problem-solving abilities along with communication and interpersonal skills.





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## Career Options

- Book-Keeping Clerk
- Billing Clerk
- Tax Accountant
- Financial Advisors
- Financial Assistant & Accountant
- Business Consultant
- Chief Financial Officer
- Certified Public Accountant
- Finance Managers



# Certificate Programs

1

## Certificate in Catering (CCAT)

### Background

Jimmy Sekasi Business Institute (JSBI) recognizes the need for Competence Based Training (CBE) where students must demonstrate the required level of knowledge and skills (competency) on a task prior to advancing to the next task. Our certificate programs are designed with guidance and consultations from the field of work. The employers define the competencies students need to possess in their career fields and these competencies then form the course assignments and tasks each student must master to compete. It is for these reasons that JSBI has partnered with Directorate of Industrial Training (DIT) structured and implementing the course of Certificate in Catering.

### Rationale

This course is intended to attract students with an interest in the hotel and catering profession and wish to increase their knowledge and skills thereof. Furthermore, this programme will produce students who will be able to create self-employment by use of the practical and entrepreneurship skills acquired.

### Job Profile;

The graduate of this course will be expected to fill the following positions in the world of work: Chefs, Cooks, Baker, Bartenders, and Waiters/Waitresses in Hotels, Motels, Restaurants, Bars, Lounges, cruise ships and other Hospitality and Tourism establishments.

### Target Groups

'O' Level Certificate holders  
Holders DIT Certificate in Catering Management- Level I.

## Specific Objectives

The students will have a deeper understanding and appreciation of Hotel and Catering Operations to be able to:

- Demonstrate practical competences in the core technical skills of food preparation.
- Demonstrate practical competences in the core technical skills of human nutrition and menu planning.
- Demonstrate practical competences in the core technical skills of food service,
- Apply appropriate knowledge and skills in hotel operations and catering in the execution of their duties.
- Apply the knowledge and skills acquired to establish entrepreneurial projects



### Duration of the Programme

This is a TWO (2) years programme. Each year has THREE (3) terms and each term is TWELVE (12) weeks inclusive of Examinations.



### Entry Requirements

A candidate is eligible for admission to this programme on meeting any of the following minimum requirements: -  
S.4 UNEB Certificate.  
DIT Certificate in Catering Management- Level I



### Assessment and Grading

Each student shall be assessed through: Progressive assessment (course-work, assignments and written Exams). Progressive assessment is done by JSBI while Exams is done by DIT.

### Industrial Training

~~Assessment~~ be attached for Industrial Training after the second year of study for a period of THREE (3) months.

### Award

On successful completion of the programme, candidates shall be awarded a Certificate in Catering of DIT.



# Short Courses

Our short courses are ideal for the culinary/cookery amateurs who seek information and hands-on learning from experienced instructors. Participants can expect to learn the basic skills in the kitchen and various cooking techniques alongside preparing continental, gourmet, specialty, traditional cuisines as well as pastries, baked treats and cake decorations. We can also tailor the training to one's specific needs and aspirations, but some of these courses include and not limited to the following;

1

## Specialized Certificate In Pastry, Bakery And Cookery Skills (SCPBC)

Duration: 9 months



### Course Overview

This course is designed to help participants learn how to plan, organize, prepare and cook food in a commercial kitchen environment. The participants are expected to get creative as they produce quality foods, plan menus, prepare meals for specific dietary and cultural requirements, and work as part of a team in a kitchen.

The course teaches the basics of cooking, tips and tricks in the kitchen and the secrets to make healthy and nutritious meal or dishes. It is a hands-on- training using a variety of tried and tested recipes to put into practice. Participants will be taught how to make Cookery products, Pastry and Bakery products and also cake making skills.

In addition, participants will learn the basic practical skills needed to control the cost of food and operate a successful restaurant. They will also be taught;

### Basic hygiene

- How to use equipment correctly and the correct techniques
- Correct cooking methods used to prepare delicious dishes
- Once completed, the students will have the skills to work as a qualified cooks in restaurants, cafes, clubs, cruise ships, resorts, residences and so much more.



### Entry Requirements

There are no specific academic requirements. So admissions are open to everyone.



### Assessment and Certification

At the end of the training, you will be awarded a Certificate of Competency from JSBI.

2

## Pastry and Baking Skills

Duration: 1 month



### Course Overview

This course answers your craving for sweet indulgence; it is specially designed to teach beginners the basics of baking and special techniques that will ensure success for any baked treats done.

Pastry is both an art and a science! As you master the techniques you will have more tools to let your creativity shine. You will learn modern ways of presenting pastry classics, the range of techniques and recipes required to produce them and how you can easily adapt them to your new personal creations. Be prepared to do biscuits, pizzas, Scones, bread, croissants, pies, tarts, éclairs, mousses, cookies, doughnuts to name a few.



### Entry Requirements

There are no specific academic requirements. So admissions are open to everyone.



### Assessment and Certification

At the end of the training, you will be awarded a Certificate of Competency from JSBI.

3

## Cookery Skills

Duration: 1 month



### Course Overview

You will learn the basic cookery skills, cooking methodologies and various gourmet recipes under this course. The kitchen will be introduced to you in a fun and highly educational manner. Join us for this course as we prepare palatable and delectable meals that are absolutely good for taste buds. Whether you, a beginner in the kitchen or an entrepreneur wanting to expand your menu and menu knowledge, we shall definitely bring you closer to your goal of becoming a master of your own kitchen. Be prepared to do starters, both cold and hot, main course dishes and their accompaniments, snacks and fast food preparations.



### Entry Requirements

There are no specific academic requirements. So admissions are open to everyone.



### Assessment and Certification

At the end of the training, you will be awarded a Certificate of Competency from JSBI.

4

## Cake Making and Decoration Skills

Duration: 1 month



### Course Overview

If you are new to the baking world enroll with us and we make you learn baking and decorating delicious cakes that leave people craving for more.

We also welcome you who has a few baking skills; possibly self-taught, but you want to get better, more professional baking results and understand the techniques used to get those amazing, signature and theme cakes. This course will definitely get you started on your baking journey.

Be prepared to learn fondant, butter and royal icings and also do pound, sponge, genoise, black forest cakes.



### Entry Requirements

There are no specific academic requirements. So admissions are open to everyone.



### Assessment and Certification

At the end of the training, you will be awarded a Certificate of Competency from JSBI.

## List of other courses now offered at JSBI, thier duration and costs

<b>Certificates</b>	<b>Duration</b>	<b>Tuition</b>
Certificate in Hotel & Institutional. Catering (CCAT)	4 Sem	<b>490,000</b>
National Certificate in Hotel and Institutional Catering (NCH- C)-UBTEB Modular Assessment	4 Sem	<b>830,000</b>
Certificate in Fashion & Design	4 Sem	<b>490,000</b>
Certificate in Beauty & Hairdressing	4 Sem	<b>490,000</b>
Certificate in Accounting	4 Sem	<b>450,000</b>
Certificate in Business Administration	4 Sem	<b>450,000</b>
Certificate in Computer Repair & Networking	4 Sem	<b>500,000</b>
Certificate in Video Communication	2 Terms	<b>500,000</b>
Certificate in Information Technology	4 Sem	<b>490,000</b>
<b>Diplomas</b>	<b>Duration</b>	<b>Tuition</b>
Diploma in Culinary Arts (DCA)	4 Sem	<b>750,000</b>
Diploma in Restaurant and Hotel Management (DHRM)	4 Sem	<b>750,000</b>
Diploma in Information Technology	4 Sem	<b>650,000</b>
Diploma in Cyber Security	4 Sem	<b>650,000</b>
Diploma in Computer Science	4 Sem	<b>650,000</b>
Diploma in Computer Repair & Networking	4 Sem	<b>650,000</b>
Diploma in Business Administration	4 Sem	<b>500,000</b>
Diploma in Accounting & Finance	4 Sem	<b>500,000</b>
Diploma in Cosmetology & Hairdressing	4 Sem	<b>600,000</b>
Diploma in Fashion & Design	4 Sem	<b>600,000</b>
Computerised Mobile Phone Repair	2 Terms	<b>600,000</b>

## List Of Short Courses, their Duration and Costs

No.	Program	Duration	Tuition
1	Specialised Certificate in Cookery, Pastry & Bakery	3 Terms	<b>980,000</b>
2	Specialised Certificate in Cosmetology & Beauty Therapy	3 Terms	<b>600,000</b>
3	Specialised Certificate in Tailoring	3 Terms	<b>600,000</b>
4	Cookery Skills	1 Month	<b>700,000</b>
5	Pastry & Bakery Skills	1 Month	<b>700,000</b>
6	Cake Making & Decoration	1 Month	<b>800,000</b>
7	Special Certificate in Home Management	6 Weeks	<b>700,000</b>
8	Kitchen Supervision and Management	3 Months	<b>580,000</b>
9	Food and Beverages Costing and Control	3 Months	<b>580,000</b>
10	Food Nutrition, Dietetics and Meal Planning	3 Months	<b>580,000</b>
11	Barista	2 Months	<b>780,000</b>
12	Mixology	1 Month	<b>780,000</b>
13	Bar and Restaurant Supervision & Management	3 Months	<b>580,000</b>
14	Banquet Operation Management	3 Months	<b>580,000</b>
15	Housekeeping and Laundry operation	1 Month	<b>580,000</b>
16	Tour Guiding and Administration	3 Terms	<b>580,000</b>
17	Customer Service in the Hospitality Industry	1 Month	<b>580,000</b>
18	Hotel Information Systems	1 Month	<b>580,000</b>
19	Computer Applications	1 month	<b>250,000</b>
20	Graphics Design	2 months	<b>600,000</b>
21	Motion Graphics	2 months	<b>1,800,000</b>
22	Web Page Design	2 months	<b>850,000</b>
23	Dynamic Webpage Design	6 weeks	<b>750,000</b>
24	Software Development	2 months	<b>800,000</b>
25	Database Design	2 months	<b>800,000</b>
26	Languages @	2 months	<b>800,000</b>
27	Accounting Packages	2 months	<b>900,000</b>
28	Customer Care & Interpersonal Skills	2 weeks	<b>250,000</b>
29	Marketing and Salesmanship	2 weeks	<b>250,000</b>
30	Store Keeping and Inventory Management	2 weeks	<b>250,000</b>
31	Certificate in Data and Records Management	2 months	<b>600,000</b>
32	Monitoring and Evaluation	2 weeks	<b>250,000</b>
33	Certificate in Digital marketing	1 month	<b>450,000</b>
34	Tax & Revenue Administration	2 weeks	<b>250,000</b>
35	Research Methods & Report Writing	3 weeks	<b>400,000</b>
36	Special Certificate in Beauty & Skincare	3 Months	<b>600,000</b>
37	Special Certificate in Tailoring	3 Months	<b>600,000</b>
38	Jewelry & Beadwork	1 month	<b>600,000</b>
39	Electronic Tailoring	2 weeks	<b>250,000</b>
40	Cutting & Drafting	1 month	<b>300,000</b>
41	Massage	1 month	<b>600,000</b>
42	Pedicure & Manicure	1 month	<b>600,000</b>
43	Make-Up	6 weeks	<b>700,000</b>
44	Computerised Mobile Phone Repair	2 Terms	<b>650,000</b>





## Our Other Services

JSBI offers a range of catering services to both the public and private sectors. Below are some of the services we offer;

### Contract Catering

Jimmy Sekasi Business Institute runs and manages facilities on contract and on behalf of the landlords. Such include canteens, restaurants, gardens, hotels and other guest facilities. We have been providing catering services to the Office of the President since 2003, Ministry of Defense (UPDF) in 2001 and the general public.

This helps the institute to survive economically and to keep abreast with the new trends in the industry. All our services are competitive in nature.

### Private Consummate

From birthday parties to weddings, anniversary to ethnic celebrations, our team is sure to guide through the food selection, concept that meets our requirements and budget. Every detail is taken care of thus making your event a memorable one.

Our services extend to: -

- Standard buffet spread
- Ethnic buffet spread
- Contemporary buffet set
- On- site preparations
- Children settings
- Banquets





## Corporate Services

Planning closely with an eye for detail, we formulate food selection and innovative concepts to suit the corporate objectives and event requirements to make sure the event is an excellent one. Our corporate services include: -

- Corporate cafeterias/ canteens
- Factory cafeterias/ canteens
- Seminars and conferences
- Conventions
- School oriented functions

## Hire of Servers/Waiters and Waitresses

Previously people did not know where to go when there was an influx of customers. The solution was offered by Jimmy Sekasi Business Institute and has helped so many functional organizers, Hotels, Restaurants, Leisure planners in the country. Jimmy Sekasi Business Institute was a formidable force under the successful hosting of the CHOGM and still serves on a number of state functions organized by the Office of the President.



## Scholarships



Jimmy Sekasi Business Institute has been providing slots for scholarships from various scholarship providers in different times. We are still committed to this arrangement and information will be made public time to time when these scholarship opportunities are available using our official communication channels

We have presented some of the best International Scholarships providers for you to find specifically about what institute might have provided educational opportunities.

Best Scholarships providers in the World.

- Australia Development Scholarships (ADS)
- The German Academic Exchange Service (DAAD) Scholarships Programs,
- The Swedish Institute Scholarships Programs
- VLIR-UOS Scholarships Programs
- The New Zealand International Scholarships
- Joint Japan World Bank Scholarships
- OFID Scholarships
- Aga Khan Foundation Scholarships
- Wells Mountain Foundation Scholarships
- Developing Solutions Scholarships at University of Nottingham (UK)
- Erik Bleumink Scholarships for Developing Countries at University of Groningen (Netherlands)
- American University Emerging Global Leader Scholarship (USA)



## Use of Learning Technologies

Living in a digital age has changed the ways we work, socialize and learn. We are now used to receiving a continuous stream of digital information, usually at a fast pace, and incorporating it into our daily working and social lives. The same principle now applies to learning.

The use of technology is core to JSBI's operations. Innovative learning technologies provide a holistic environment, designed to offer support and flexibility, whilst maintaining quality and standards.

The cutting-edge learning technologies used by JSBI elevate education to new levels,

engaging students in new ways of learning that are both productive and effective.

Our Virtual Learning Environment enables our on-campus and online students to access learning material at any time of the day or night.

JSBI students may review their class work, to audio files, watch videos and make use of

the material their tutors use in class, whenever they choose to do so. This opportunity, to

consolidate their learning in an engaging online environment, helps ensure success in coursework and examinations.

Independent study skills are always important for success at university, and using the Virtual Learning Environment is a key part of our



## International students & Competitions

Jimmy Sekasi Business Institute welcomes all international students and wishes them success in their studies. Please ask our brand International relations coordinator for an assistance. You will be able to find information about most of the procedures and processes required, before and after your arrival at Jimmy Sekasi Business Institute. Useful information, ranging from immigration regulations, to living expenses, as well as contact details for the many support services available to students, regarding accommodation, psychological support and student affairs.

We have Represented Uganda in the annual Young Chefs Olympiad (YCO) – India, which brings together the best culinary students in each country of the world to compete annually.

We have represented twice, 2014 and 2015

in the Students Chef Competition, Kolkata-organized by GURUNANAK Institute, where

our students emerged 3rd overall in February 2023.



## Student community/ Alumni

JSBI alumni have an Association which represents the interests of all Alumni to the Institution, encourages and assists with Alumni engagement in the Institute, the community and around the world. Members of JSBI Alumni voluntarily participate in Alumni activities and freely give their time and energy as a positive expression of their commitment to their association.

The main aim is to foster mutual communication and support between the JSBI and its alumni. This is guided by their constitution with

reference to our vision, mission and objectives.

JSBI Alumni are already working for major hotels and Hospitality establishments in Uganda. In fact we are

number  
gng hospitality recruitment  
hiring center in Uganda.



## Orientation programme

An orientation program for both national and international students, lasting for 4-5 days, is organised at JSBI, before classes begin. All new students across all disciplines are welcome to attend. The program provides information on JSBI available to every student.



## Accomodation

Our hostels provide students with safe and secure accommodation, with a range of options based on different needs. Additionally, our hostels are located close to the Institute, making it easy for students to access all the facilities and services. Apply now and secure your place in one of our hostels, and experience the convenience and comfort of on- campus & off campus living.



## Major Recent Achievements

We have extensive experience and knowledge in managing various projects locally. Our technical qualified staff and detailed knowledge inclined superiors makes sure the ideas and development are implemented in all our projects and tasks. These projects include but not limited to: -

### Provision of instant training in Bakery and Rolex making

In 2018 we were contracted by ENABEL to provide training to refugees and host communities in Uganda for the following regions;

- Karamoja
- West Nile and Kiryandongo
- Northern Uganda
- Rwenzori and Albertine.

Over 500 participants were given skills Bakery and

Rolex

making skills for sustainable better livelihoods. The districts covered were Arua (Rhino refugee camp

and

the town centre), Yumbe (Bidi Bidi Refugee camp

and

the host communities), Adjumani (Majji Refugee

camp

and the host communities), Kiryandongo (Bweyale Refugee settlements and the host communities),

Moyo, Obongi, Fortportal, Kotido, Moroto, Amudat. Under this programme, we were able to work with the following Livelihood Actors;

- Zoa
- Ceford
- Finn church
- Mercy Corps
- Cosmess
- International Co-Operation and evelopment (C&D)
- Save The Children
- Rwenzori Centre For Research And Advocacy (RFPJ)
- Young Generation
- Kotido Business Forum



**500+**  
participants

### **World Vision Uplift youth skills training programme**

We have been partners with Lugogo Vocational Institute in imparting skills for youths in the Kampala divisions of Nakawa, Makindye and Kawempe. This is a World Vision sponsored programme and has seen over 200 participants trained at JSBI between 2014 and 2019 in the trades of Cookery, Pastry and Bakery, Fashion and Design and Beauty and Cosmetology.



**200+**  
participants

### **In-house staff training for Hotel Margherita Limited (HML)**

We trained 50 HML staff in 2019 under the sponsorship of Private Sector Foundation Uganda (PSFU). The primary objective of this project was to provide in- house staff training in the following programs:

- Cookery and
- Pastry and Baking skills
- Front office and Sales skills
- Housekeeping practices
- Food and Beverages Service
- Rhythm of Life Economic Training



**50**  
HML Staff trained

In partnership with Rhythm of Life, we conducted a hands-on training in 2019 to over 20 sex workers in Makindye division. The trained which lasted 2 months brought economic empowerment to marginalized communities to attain economic independence.



## Other Achievements

We have trained over 7,000 professionals especially in the field of Catering and Tourism. These are employed in Hotels, Motels/ catering establishments all over the world. You cannot miss a JSBI Alumni in any of the major hotels and Hospitality establishments in Uganda. We are number one hospitality recruitment and hiring centre in Uganda.

Diversification of training to include other

valuable

courses like Business studies, ICT, Fashion and Designing, Hair dressing and Beauty therapy (2015) hence the change of name from Sekasi Institute of Catering to JSBI.

Representing Uganda in the annual Young

Chefs

Olympiad (YCO) – India, which brings together the best culinary students in each country of

the

world to compete annually. We have represented twice, 2014 and 2015.

Representing Uganda in the Students Chef Competition, Kolkata- India organized by GURU NANAK Institute, where our students emerged 3rd overall. This took place in February, 2023.

Supporting needy students through our initiative code named “Study for fees.” This has seen 21 students benefit and it is still going.



# List of Our Training Partners/ Clients

 SERENA HOTELS GAMB LOROK - HOTELS - RESORTS	 IMPERIAL GROUP HOTELS	 Speke Resort Munyonyo	 ROYAL SUITE HOTEL	 SHERATON EST. 1957
 IMPERIAL HOTEL	 méstil HOTELS & RESORTS	 THE Latitude HOTELS	 NICAN Resort	 psfu Business growth is our business
 SDF	 MBA	 R4	 THE WHITE CASTLE HOTEL GROUP	 DA
 CJ's café javas	 KAMPALA FOOD PROCESSORS	 INSTITUTE OF PRODUCTIVE STUDIES IPS KAMPALA PROMOTE EMPLOYABLE SKILLS	 Hera Hotel	 INSTITUTE of ADVANCED LEADERSHIP
 PROTEA HOTEL KAMPALA	 SILVER SPRINGS HOTEL	 Cafe PAD	 Hotel Triangle KAMPALA	

# List of Sponsoring Organisations

				
				
				
				

# Membership





**Learn more about us:**

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